



# Apple Pie by Grandma Ople



Prep	Cook	Ready In
30 m	1 h	1 h 30 m



Target  
29451 Plymouth Rd  
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Recipe By: MOSHASHAMA

"This was my grandmother's apple pie recipe. I have never seen another one quite like it. It will always be my favorite and has won me several first place prizes in local competitions. I hope it becomes one of your favorites as well!"

## Ingredients

- |   |  |
|---|--|
| 1 recipe pastry for a 9 inch double crust pie | 1/2 cup white sugar                              |
| 1/2 cup unsalted butter                       | 1/2 cup packed brown sugar                       |
| 3 tablespoons all-purpose flour               | 8 Granny Smith apples - peeled, cored and sliced |
| 1/4 cup water                                 |  |

## Directions

- Preheat oven to 425 degrees F (220 degrees C). Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar, and bring to a boil. Reduce temperature and let simmer.
- Place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.
- Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F (175 degrees C). Continue baking for 35 to 45 minutes, until apples are soft.

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